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APPENDIX "B"

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File: DWPI

Feb 24, 1992

DERWENT-ACC-NO: 1995-080021
DERWENT-WEEK: 199511
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TITLE: Preparing heat-stable powdered coconut milk - by centrifuging the cream from the milk extracted from coconut meat and stabilising it by adding sodium caseinate and malto-dextrin before homogenising it and spray drying

INVENTOR: TAYAG, P R Z

PATENT-ASSIGNEE:

ASSIGNEE

CODE

TAYAG P R Z

TAYAI

PRIORITY-DATA: 1987PH-0036050 (November 9, 1987)

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PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> PH 26114 A	February 24, 1992		010	A23C009/16

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
PH 26114A	November 9, 1987	1987PH-0036050	

INT-CL (IPC): A23C 9/16

ABSTRACTED-PUB-NO: PH 26114A

BASIC-ABSTRACT:

Heat stable, powdered coconut milk is prepd. by de-husking the coconut, separating the coconut meat from the shell, paring the coconut meat, washing and cutting it, and extracting the coconut milk which is sterilized, stabilized, and spray dried. In the presence, the cream is separated from the aq. skimmed milk portion and stabilized by adding sodium caseinate and maltodextrin, the mixture being homogenised at a pressure of 2000 kpsi and spray dried at 75 deg.C to achieve heat stability.

USE - The spray dried, heat-stable, powdered coconut milk serves as a source material for the preparation of good quality sterilized coconut milk or coconut milk-based food products.

ADVANTAGE - The powdered coconut milk retains a smooth texture and appearance even

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when heated above 80 deg.C enabling it to be used in the preparation of pasteurised or sterilized coconut milk-based products such as fruit-flavoured coconut milk beverages.

CHOSEN-DRAWING: Deg.0/0

TITLE-TERMS: PREPARATION HEAT STABILISED POWDER COCONUT MILK CENTRIFUGE CREAM MILK EXTRACT COCONUT MEAT STABILISED ADD SODIUM CASEINATE MALTO DEXTRIN HOMOGENISE SPRAY DRY

DERWENT-CLASS: D13

CPI-CODES: D03-B11; D03-H01L; D03-J02;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1995-036171

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